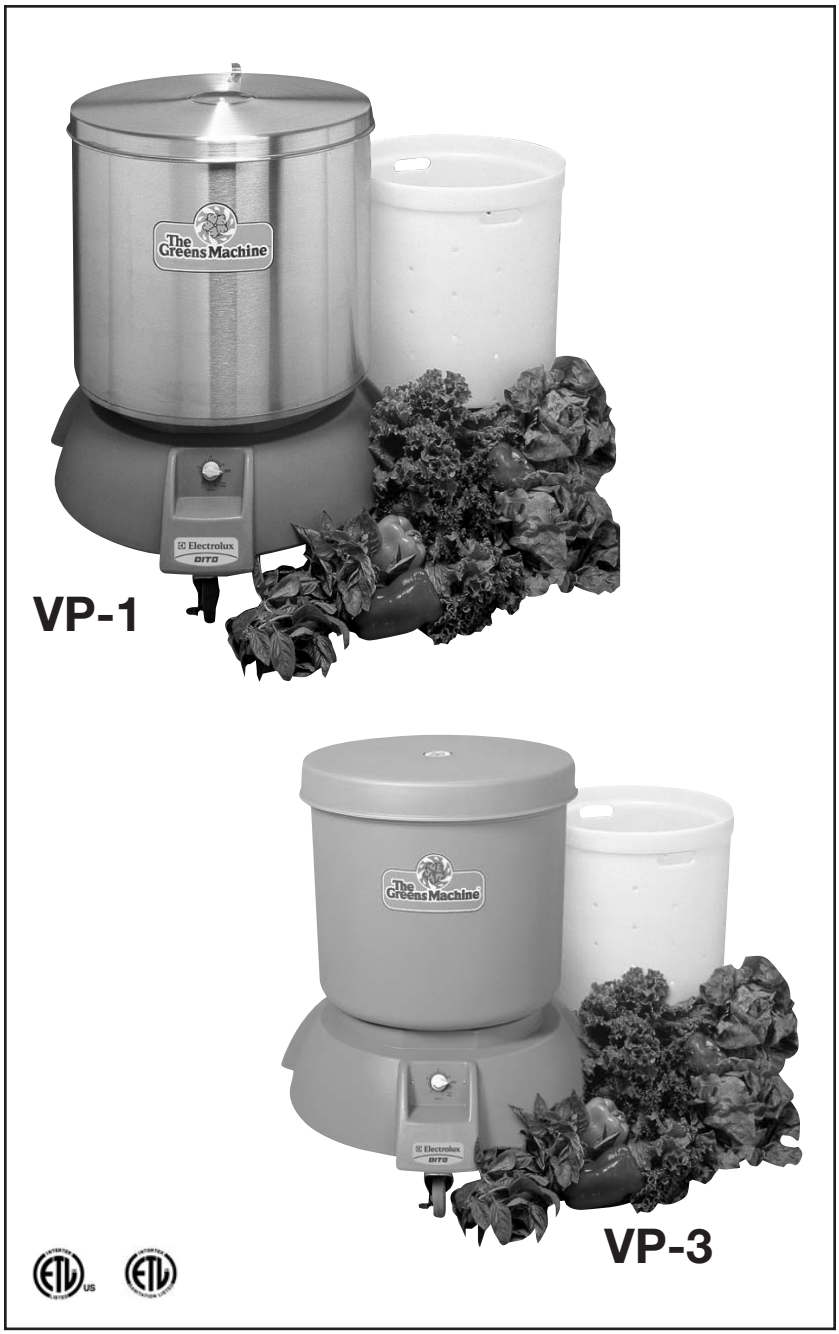
US 11/2005

Greens Machine VP-1/VP-3

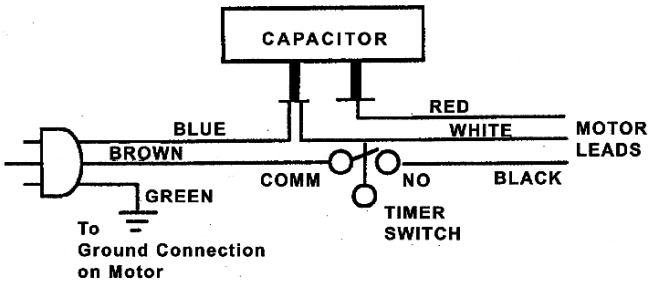
Salad & Vegetable Dryer



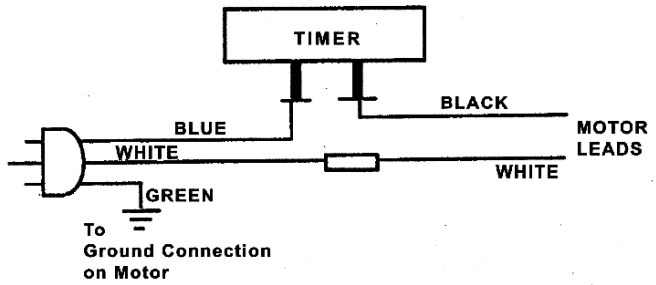
Instruction manual

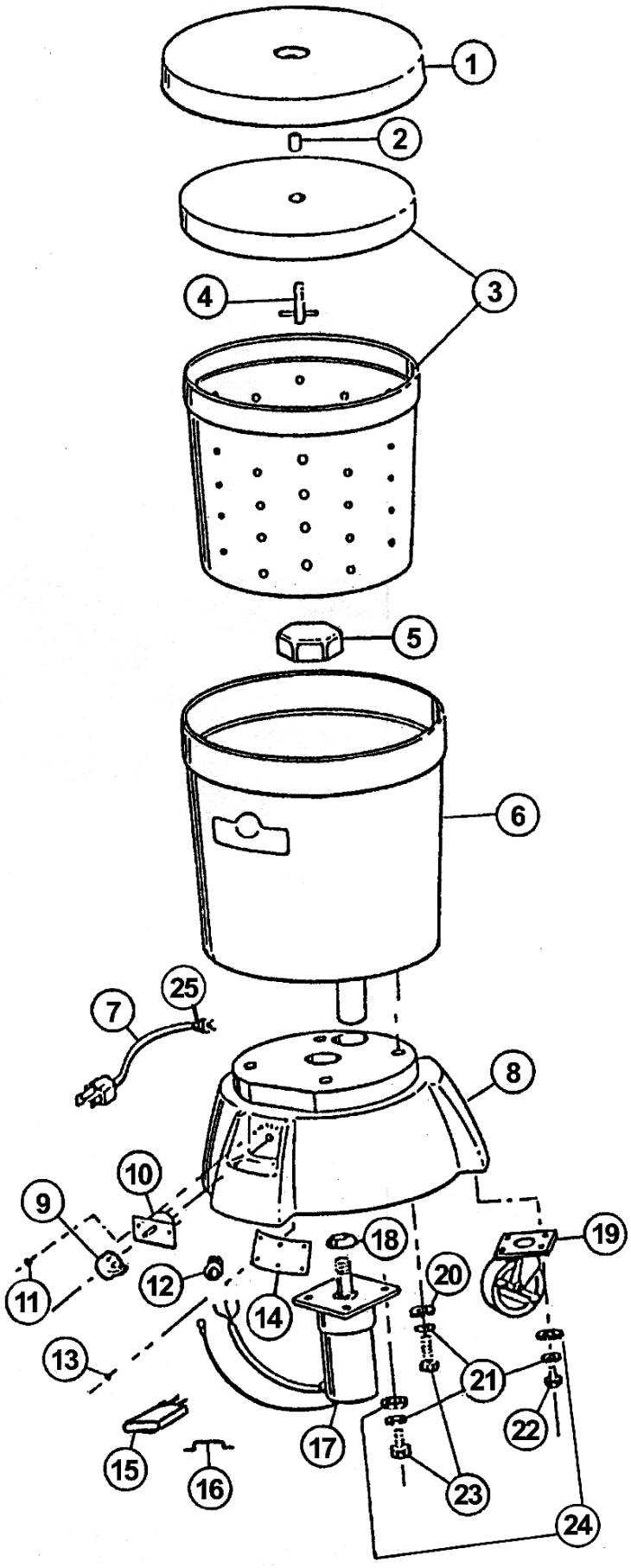
Electrolux

DITO



Franklin and Von Weise motor w/capacitor attached.





The Greens Machine
VP-1 and VP-3
Salad & Vegetable Dryer

Item	Old #	New #	Description	Req.
1	30011	653628	VP-1 Outer Lid Stainless	1
	30006	653627	VP-3 Outer Lid-Poly (Green)	1
2	30-0018	0US127	Bushing	1
3	30-0016	0US233	“T” Handle	1
4	30010	653626	Inner Bucket & Lid	1
5	30-0014	0US005	Octagonal Drive Casting	1
6	N/A	N/A	Main Body	1
7	1022	0US196	Electrical Cord	1
8	30-0052	0US136	VP-1 Base - Green	1
	30-0042	0US134	VP-3 Base - Gray	1
9	31-007	0US166	Timer Knob	1
10	30-0004	0US171	Timer	1
11	1157	0US031	6-32 x 1/2'' Screw	2
12	1520	0US251	Strain Relief	1
13	30-0047	0US104	1/2'' x 8 Sheet Metal Screw	6
14	30-0046	0US135	Cover Plate	1
15	30-0013	0US247	Capacitor on Motor	1
	30-0006	0US016	Capacitor (old style)	1
16	30-0015	0US014	Mounting Strap (old style)	1
17	30004	0US250	Motor - w/capacitor	1
18	22-0028	0US331	Grommet	1
19	30-0034	0US118	Caster - Flat	1
20	30-0039	0US071	1/4'' Flat Washer (Large)	4
21	30-0038	0US074	1/4'' Lock Washer	20
22	30-0037	0US070	1/4''-20 x 3/4'' Bolt	12
23	30-5001	0US068	1/4''-20 x 1'' Bolt	4
24	30-5003	0US073	1/4'' Flat Washer (Small)	16
	Not Shown			
	30-0036	0US243	VP-1 Lid Hook	

WIRING DIAGRAM

Machine shall be connected to the branch circuit with overcurrent protection of 15 Amps.

Motor w/separate capacitor.

Dimensions (subject to change)

Height:	32.5''
Diameter:	27''
Shipping Weight:	VP-1 80 lbs.
	VP-3 60 lbs.
Space Required:	26.5'' wide
Gravity Drain:	1.5'' wide
RPM:	406
Electrical	115V/60H/1P/2.7 amps
Diameter:	27''

Inner Liner

Capacity:	20 gal./18 lbs.
Diameter:	15.68''
Depth:	17''

OPERATING INSTRUCTIONS

1. Secure machine into position by depressing brake pedal on each caster.

2. Remove double lid slowly. DO NOT PULL OR FORCE LID OFF IN A QUICK MOTION. Suspend lid from the top edge of the tank using the bracket provided on the lid.

3. Remove perforated inner liner and place in sink.

4. To Prepare Products: Remove center core from lettuce heads; break apart, separating leaves or cut into desired size. Fill liner with no more than 16 heads. DO NOT OVERLOAD INNER LINER. WEIGHT IN EXCESS OF 18 LBS WILL CAUSE LID AND MOTOR FAILURE.

5. Place Inner liner in sink. Run cold water into liner. Turn water off when product level rises within three (3) inches of liner top edge. Gently stir water through product to remove dirt. Allow produce to soak 10 minutes.

6. Drain water from sink. Allow liner to remain in sink for 60 seconds to drain out excess water.

7. Remove liner from sink and place into the "Greens Machine". Make sure the octagon shaped recess in the liner bottom engages with the metal octagon drive casting in the tank bottom.

8. Place lid onto the machine, making sure the inner lid sits on the top of the inner liner.

9. Turn machine "ON" by rotating bottom mounted timer clockwise. Choosing a one-to-five minute cycle. Generally, a three-minute cycle is sufficient to drain a full load. Machine will turn off automatically. Duty cycle is max. 5 minutes ON-15 minutes OFF.

10. When time cycle has ended, wait 10 seconds for inner liner to stop rotating before removing lid. Remove inner liner from machine.

STORAGE INSTRUCTIONS

Gently pour produce into heavy duty plastic bags or rigid plastic containers with tight fitting lids. Place into refrigerated storage. Ideal storage temperatures range between 32˚- 35˚F. Avoid "packing" lettuce and other delicate produce tightly in containers. Position containers in refrigerator allowing for good air circulation. This will promote rapid chilling.

CLEANING INSTRUCTIONS

Unplug the "Greens machine" wrapping electrical cord around unit and attaching plug to cord. Position machine over floor drain or place drainage containers under drain pipe.

INTERIOR SURFACE OF TANK

1. Remove remaining food debris with sponge.

2. Wash interior tank liner with warm detergent - sanitizing solution designed to clean surface that are in contact.

3. Rinse with clean water. Air dry before placing on lid.

EXTERIOR SURFACE OF TANK

1. Use a clean damp cloth to wipe wash solution from surface. Air dry.

INNER LINER AND LIDS

1. Wash in warm detergent – sanitizing solution designed for use of plastic materials in contact with food.

2. Rinse in water, clean water. Air dry. Never steam clean liner or lids.

CAUTION

DO NOT OVERLOAD INNER LINER

WEIGHT IN EXCESS OF 18 LBS WILL CAUSE LID AND MOTOR FAILURE.

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